





## **USDA Foods Fact Sheet for Schools & Child Nutrition Institutions**

Visit us at www.fns.usda.gov/fdd

(last updated, 04-09-12)

## 100371 - BEANS, CANNED, BABY LIMA, DRY, LOW-SODIUM, #10

		Nutrition	Intorma	ition
CATEGORY	Meat/Meat Alternates or Vegetables/Fruits	Baby lima beans, canned, drained		
PRODUCT DESCRIPTION	U.S. Grade A canned dry baby lima beans, cooked and packed in salt water.		½ cup (62 g)	½ cup (124 g)
PACK/YIELD	<ul> <li>6/#10 cans per case. Each can contains about 106 oz lima beans in liquid.</li> <li>One #10 can AP yields about 10<sup>2</sup>/<sub>3</sub> cups heated, drained lima beans and provides about 42.4 <sup>1</sup>/<sub>4</sub>-cup servings heated, drained lima beans OR 21.2 <sup>1</sup>/<sub>2</sub>-cup servings heated, drained lima beans OR yields 70.9 oz (about 11 <sup>3</sup>/<sub>4</sub> cups) drained, unheated lima beans and provides about 47.4 <sup>1</sup>/<sub>4</sub>-cup servings drained, unheated lima beans OR 23.7 <sup>1</sup>/<sub>2</sub>-cup servings drained, unheated beans.</li> <li>CN Crediting: <sup>1</sup>/<sub>4</sub> cup drained lima beans (heated or unheated) provides 1 oz-equivalent meat/meat alternate OR <sup>1</sup>/<sub>4</sub> cup drained lima beans (heated or unheated) provides <sup>1</sup>/<sub>4</sub> cup vegetable BUT NOT both components at the same meal.</li> </ul>	Calories Protein Carbohydrate Dietary Fiber Sugars Total Fat Saturated Fat Trans Fat Cholesterol Iron Calcium Sodium	52 2.89 g 10.05 g 2.3 g .69 g .14 g .031g 0 g 0 mg 1.04 mg 14 mg 7 mg	105 5.79 g 20.09 g 4.5 g 1.39 g .27 g .062g 0 g 0 mg 2.08 mg 27 mg 14 mg
STORAGE	<ul> <li>Store unopened canned lima beans in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes.</li> <li>Store opened canned beans covered and labeled in a dated nonmetallic container under refrigeration and use within 2 days.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>	Magnesium Potassium Vitamin A Vitamin A Vitamin C Vitamin E	31 mg 242 mg 129 IU 6 RAE 4.3 mg .06 mg	63 mg 484 mg 258 IU 13 RAE 8.6 mg .12 mg







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PREPARATION/ COOKING INSTRUCTIONS	<ul> <li>Use a clean cloth to wash the lids of canned foods before opening to keep dirt from getting into the food.</li> <li>Use a clean and sanitized can opener.</li> <li>Heat without added salt and serve alone or use as directed in recipes.</li> </ul>	
USES AND TIPS	<ul> <li>Use lima beans in soups, salads, and entrees, or serve as a vegetable. Canned limas are ready for immediate use.</li> <li>Canned lima beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.</li> </ul>	
FOOD SAFETY INFORMATION	<ul> <li>NEVER USE foods from cans that are leaking, bulging, or are badly dented.</li> <li>DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened.</li> <li>Cook foods to the appropriate end-point temperature as specified in your School Food Safety Plan, which should meet your State and local health department requirements.</li> </ul>	
BEST IF USED BY GUIDANCE	<ul> <li>For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>For additional information on product dating, go to page 13of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf">http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf</a>.</li> </ul>	

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.